

13. The fermented dairy product of claim 12 wherein the Dornic acidity is between 30 and 70 degrees Dornic and the pH is between 4.5 and 4.9.

14. The fermented dairy product of claim 13 wherein the Dornic acidity is between 40 and 60 degrees Dornic.

15. The fermented dairy product of claim 12 wherein the warm flavour is selected from the group consisting of chocolate, caramel, vanilla, coffee, praline, nougat, walnut, hazelnut, almond, pistachio nut and cashew nut flavours.

16. The fermented dairy product of claim 12 wherein the protein content is between 1% and 10%.

17. A method of producing the fermented dairy product of claim 12 comprising  
(a) preparing the starting material including reducing the buffering capacity of the milk raw material;

(b) fermenting with at least one lactic acid fermenting agent; and

(c) admixing a flavour preparation comprising at least one warm flavour.

18. The method of claim 17 wherein the step of reducing the buffering capacity of the milk raw material is accomplished by reducing the mineral salt content of the raw milk and/or reducing the protein content of the raw milk.

19. The method of claim 17 wherein the admixing of the flavour preparation precedes the fermenting step.

20. The method of claim 18 wherein the reduction in mineral salt content and/or protein content is achieved via diafiltration of the raw milk starting material.

21. The method of claim 18 wherein the reduction in mineral salt content and/or protein content is achieved via dilution of the raw milk starting material.

22. The method of claim 17 wherein the step of preparing the starting material comprises

- (a) solubilizing carbon dioxide under pressure into a milk raw material, which has a protein concentration of between 25 and 150 g/l, in an amount sufficient to reduce the pH of the material to within the range of 5 to 6.5;
- (b) subjecting the product of step (a) to diafiltration under carbon dioxide pressure and conditions sufficient to reduce the calcium quantity per gram of protein to between 30% and 80% of its starting ratio;
- (c) increasing the pH of the diafiltration retentate by removal of a sufficient amount of the solubilized carbon dioxide as necessary to obtain a pH that falls within the normal pH range for non-carbonated milk products which have the same protein content as the retentate.

23. The method of claim 22 wherein the amount of solubilized carbon dioxide added to the raw milk material in step (a) is sufficient to reduce the pH to between 5 and 5.8.

24. The method of claim 22 wherein the diafiltration of step (b) is conducted under conditions that reduce the calcium quantity per gram of protein to between 40% and 70% of its starting ratio.

25. The method of claim 17 wherein the lactic acid fermenting agent is selected from the group of bacterium consisting of *Lactobacillus* sp., *Lactococcus* sp., *Bifidobacteriae* sp..

26. The method of claim 17 wherein the flavour preparation is admixed in an amount sufficient to provide between 1% and 50% of the final product.

27. A composition selected from the group consisting of stirred yoghourt, fromage frais, fermented milk based desserts, fermented milk based spreads and frozen dairy products, further comprising the fermented dairy product of claim 17.